

## Food and Drug Administration, HHS

## § 172.886

Copies are available from the Center for Food Safety and Applied Nutrition (HFS-200), Food and Drug Administration, 5100 Paint Branch Pkwy., College Park, MD 20740, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408. For hydrocarbons boiling below 250 °F, the nonvolatile residue shall be determined by ASTM method D1353-78, "Standard Test Method for Nonvolatile Matter in Volatile Solvents for Use in Paint, Varnish, Lacquer, and Related Products;" for those boiling above 121 °C, ASTM method D381-80, "Standard Test Method for Existent Gum in Fuels by Jet Evaporation" shall be used. These methods are incorporated by reference. Copies may be obtained from the American Society for Testing Materials, 1916 Race St., Philadelphia, PA 19103, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(b) Isoparaaffinic petroleum hydrocarbons may contain antioxidants authorized for use in food in an amount not to exceed that reasonably required to accomplish the intended technical effect nor to exceed any prescribed limitations.

(c) Synthetic isoparaaffinic petroleum hydrocarbons are used or intended for use as follows:

Uses	Limitations
1. In the froth-flotation cleaning of vegetables .	In an amount not to exceed good manufacturing practice.
2. As a component of insecticide formulations for use on processed foods .	Do.
3. As a component of coatings on fruits and vegetables .	Do.
4. As a coating on shell eggs .....	Do.
5. As a float on fermentation fluids in the manufacture of vinegar and wine and on brine used in curing pickles, to prevent or retard access of air, evaporation, and contamination with wild organisms during fermentation .	Do.

[42 FR 14491, Mar. 15, 1977, as amended at 47 FR 11838, Mar. 19, 1982; 49 FR 10106, Mar. 19, 1984; 54 FR 24897, June 12, 1989]

### § 172.884 Odorless light petroleum hydrocarbons.

Odorless light petroleum hydrocarbons may be safely used in food, in accordance with the following prescribed conditions:

(a) The additive is a mixture of liquid hydrocarbons derived from petroleum

or synthesized from petroleum gases. The additive is chiefly paraffinic, isoparaaffinic, or naphthenic in nature.

(b) The additive meets the following specifications:

- (1) Odor is faint and not kerosenic.
- (2) Initial boiling point is 300 °F minimum.
- (3) Final boiling point is 650 °F maximum.
- (4) Ultraviolet absorbance limits determined by method specified in § 178.3620(b)(1)(ii) of this chapter, as follows:

Wavelength mμ	Maximum absorbance per centimeter optical pathlength
280-289 .....	4.0
290-299 .....	3.3
300-329 .....	2.3
330-360 .....	.8

(c) The additive is used as follows:

Use	Limitations
As a coating on shell eggs .....	In an amount not to exceed good manufacturing practice.
As a defoamer in processing beet sugar and yeast .	Complying with § 173.340 of this chapter.
As a float on fermentation fluids in the manufacture of vinegar and wine to prevent or retard access of air, evaporation, and wild yeast contamination during fermentation .	In an amount not to exceed good manufacturing practice.
In the froth-flotation cleaning of vegetables .	Do.
As a component of insecticide formulations used in compliance with regulations issued in parts 170 through 189 of this chapter .	Do.

### § 172.886 Petroleum wax.

Petroleum wax may be safely used in or on food, in accordance with the following conditions:

(a) Petroleum wax is a mixture of solid hydrocarbons, paraffinic in nature, derived from petroleum, and refined to meet the specifications prescribed by this section.

(b) Petroleum wax meets the following ultraviolet absorbance limits when subjected to the analytical procedure described in this paragraph.